CONTENTS

JANUARY. No 1

Relation of Conformation and Anatomy of the Dairy Cow to Her Milk and Butterfat Producing Capacity. Udder Capacity and Milk Secretion. W. W. Swett 1

A Study of the Proteolytic Action of Certain Specific Organisms on Milk Proteins in Milk and Synthetic Butter. Geo. Spitzer, E. H. Parfitt and W. F. Epple 15

Variations in the Susceptibility of the Fat in Dry Whole Milks to Oxidation When Stored at Various Temperatures and in Various Atmospheres. George E. Holm, P. A. Wright and George R. Greenbank 33

A Method of Interpreting the Scores of Judges of Dairy Products. Walter V. Price 41

A Photographic Method for Obtaining Accurate Measurements of Animals. E. W. Jenkins 45

Studies on Yeasts in Dairy Products. II. General Grouping of the More Numerous Types. W. A. Cordes and B. W. Hammer 50

The Use of Various Forms of Oxygen in the Treatment of Abnormal Fermentation in Swiss Cheese. K. J. Matheson, A. J. Boyer and Donald H. Warren 53

The Immediate Influence of Feeds Upon the Quantity and Quality of Cow's Milk. I. The Effect of Ground Flax. Wm. E. Petersen 70

Dairy Notes 83

MARCH. No. 2

The Relation of Sunlight to the Growth and Development of Calves. T. W. Gullickson and C. H. Eckles 87

Persistency of Fat Secretion During the Lactation Period as Affected by Age. C. W. Turner 95

A New Method of Manufacturing Cream Cheese of the Neufchatel Type. A. C. Dahlberg 106

Milk Yield in Relation to Recurrence of Conception. W. L. Gaines 117

The Formation of Acid in Milk by Heating. E. O. Whittier and Anne G. Benton 126

Lactose Solubility and Lactose Crystal Formation. II. Lactose Crystal Formation. O. F. Hunziker and B. H. Nissen 139

Cheddar Cheese from Pasteurized Milk. Walter V. Price 155

Effect of Mineral Deficiency on the Yield and Composition of Cow's Milk. R. B. Becker, C. H. Eckles and L. S. Palmer 169

Proceedings of the Annual Meeting of the American Dairy Science Association. 176

Book Reviews 192

MAY. No. 3

A Method for the Saponification of Butter Fat for Determining the Reichert Meissl Number. George Spitzer and W. F. Epple..... 193
"Synthetic Milk" as a Basis for Research. W. Mansfield Clark..... 195
The Rôle of Gelatin in Ice Cream. G. D. Turnbow and F. W. Milner..... 202
Studies on Yeasts in Dairy Products. III. The Pink Yeasts Common in Milk and Cream. W. A. Cordes and B. W. Hammer..... 210
Separation of Cane Sugar from Water Ice. Alan Leighton..... 219
Buffers of Milk and Buffer Value. J. H. Buchanan and E. E. Peterson.... 224
A Volume Weight Study of Ice Cream. A. W. Phillips..... 232
A Statistical Study of Creamery Operation. E. S. Guthrie..... 250
Further Investigations with Adulterating Sulphuric Acid so as to Increase Babcock Test Reading. Wm. E. Petersen..... 261
The Effect of the Pasteurization Temperature on Individual Germs Found in Milk. J. M. Brannon and M. J. Prucha..... 263
A Study of Methods for Bacterial Analyses of Market Milk. Leslie H. Cooledge..... 269

JULY. No. 4

Influence of Two Planes of Feeding and Care upon Milk Production. T. E. Woodward..... 283
A Graphical Method of Proportioning and Standardizing Ice Cream Mixes. Walter V. Price..... 292
On the Calculation of the Freezing Point of Ice-Cream Mixes and of the Quantities of Ice Separated during the Freezing Process. Alan Leighton. 300
Soft Cheese Investigations. Julius Charles Marquardt..... 309
Some Observations on the Freezing Points of Various Cheeses. Paul D. Watson and Alan Leighton..... 331
The Effect of Heat Treatment of Skimmilk upon the Baking Quality of the Evaporated and Dried Products. George R. Greenbank, Mabel C. Steinbarger, E. F. Deysher and George E. Holm..... 335
The Rate of Acid Production in Heated Milk. E. O. Whittier and Anne G. Benton..... 343
Inheritance of Butterfat Percentage in Jersey Cows. Lynn Copeland..... 344
Some Observations on the Freezing Point of Cream and Its Use in Detecting Added Water. F. J. Doan..... 353
Effect of Temperature on the Viscosity of Skimmilk. Randall Whitaker, J. M. Sherman, and Paul Francis Sharp..... 361

SEPTEMBER. No. 5

Concerning the Addition of Calcium Chloride to Milk for Cheese Making. W. V. Price..... 373
Graphical Standardization of Condensed Milk Products. Walter V. Price. 377
Mold and Yeast Counts and Their Relation to the Composition of Butter. H. Macy..... 384
Increasing the Yield of Cheese by the Addition of Calcium Chloride to Milk. Georges Knaysi and J. D. Nelson..... 396

The Non-Protein Nitrogen in Certain Dairy Rations and the Partition of Nitrogen in the Urine Produced Thereon. W. E. Krauss..... 400
The Cream Plug. Its Causes and Prevention. H. H. Sommer and K. M. Royer..... 416
Maintenance Requirements for Calves Tested by Live Weight Methods. C. H. Eckles, T. W. Gullickson and W. M. Neal..... 431
A Study of "Flaky" Milk. F. S. Jones and Ralph B. Little..... 439
Camembert Cheese from Pasteurized Milk. Walter Hochstrasser and Walter V. Price..... 448
Bacteriological Methods of Examining Ice Cream..... 460

NOVEMBER. No. 6

A Comparison of Guernsey Sires. III. Based Upon the Average Persistency of Fat Secretion During the Lactation of the Daughters. C. W. Turner..... 479
"Viscolized" Milk and Its Detection. F. J. Doan..... 501
A Mechanical Device for Increasing the Accuracy in the Feeding of Hay to Experimental Animals. R. G. Connelly and G. C. White..... 513
Further Observations in Eliminating the Toxicity of Cottonseed Meal. Willis D. Gallup..... 519
Proceedings of the Annual Meeting of the American Dairy Science Association..... 527
Index..... 545